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CLAIMS

1. A method of thermal treatment of flour for hygienic purposes, especially feed meal or similar bulk goods, by heating the bulk material in a mixer, followed by drying and cooling, characterized in that the heating as well as the drying and cooling are performed in batches, and

the heating is performed in a batch mixer (4), and the drying/cooling are performed in a separate dryer/cooler (8), and

additives are mixed with the dried and cooled bulk material in a downstream second batch mixer (12).

2. The method according to claim 1, characterized in that different batches of bulk material are thermally treated at the same time and independently of one another.
3. The method according to claims 1 or 2, characterized in that the batch mixer (4, 12) and the dryer/cooler (8) can be sterilized as an entire system with hot air and/or cleaned with cool air.
4. The device for thermal treatment of flour for hygienic purposes, especially feed meal or similar bulk goods, having a heatable mixer, drying and cooling equipment, filter and discharge equipment, characterized in that

the heatable mixer is a batch mixer (4) which is connected to a dryer/cooler (8) by means of a lock-like valve system (3), and

the dryer/cooler (8) is connected by another valve system (11) to a second batch mixer (12), having devices for adding the additives.

5. The device according to claim 4, characterized in that the batch mixer (12) has a device (14) with nozzle bars.
6. The device according to one of claims 4 or 5, characterized in that a heating control (16) is provided for a heating register (10) for sterilization and/or cleaning of the device.
7. The device according to one of claims 4 through 6, characterized in that another dryer/cooler (8') and/or batch mixer (12) which act independently of one another are provided.

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